

COMPANY INTRODUCTION

Dear Kansas City Area Business Owners,

I'm Tim Gauntt, the founder of Gauntt Board Company (GBC). Born out of the challenges faced during the 2020 pandemic, GBC is a testament to adaptability and a passion for entrepreneurship. As someone without a traditional business background, I've learned invaluable lessons on this journey, fueled by my innate mix of entrepreneurial spirit and love of carpentry.

Under the GBC umbrella, I've cultivated two distinct brands. The first, Coochie Conditioner, adds a playful twist to the charcuterie world, offering unique and high-quality conditioner and serving boards. The second, Urban Carpenter, reflects my personal journey as a craftsman, aiming to bring beauty and craftsmanship to everyday items. Located in the heart of Mission, Kansas, GBC embraces our local roots while serving customers far and wide.

OUR KANSAS CITY SPIRIT

At GBC, our passion for Kansas City runs deep. Growing up just a couple of hours away, this city holds a special place in my heart. From cheering on our beloved sports teams to savoring the flavors of world-class BBQ, I embody the true spirit of a Kansas Citian.

We share in the pride of this city's transformation, witnessing firsthand how Kansas City has risen to new heights. We've believed in this city when others doubted, and now we're thrilled to witness its flourishing success. With BBQ coursing through our veins and the distinctive Kansas City swagger, we wear our KC pride like a badge of honor.

Just like you, we proudly sport our KC merch and explore the vibrant streets with the awe of a tourist in our own town. Kansas City's distinctive charm and character inspire us every day, driving our commitment to deliver top-notch products and exceptional service.

As fellow small business owners, we understand the importance of supporting one another. By choosing GBC for your boards and supplies, you not only receive unparalleled craftsmanship and quality, but you also invest in the local Kansas City community. Together, let's celebrate our shared spirit, champion our local businesses, and forge a stronger Kansas City.



WWW.GBCKC.COM

Tim Gauntt and the GBC Team

GAUNTE BOARD COMPANY LLC	•
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WHOLESALE RULES

IMPORTANT WHOLESALE REQUIRMENTS:

- Wholesale pricing is based on total quantities ordered with a minimum of 5 per model and wood species
- Orders under \$350 will incur a processing fee of \$35.00.
- A 50% refundable deposit will be required at signing of agreement.

The remaining balance **plus any shipping charges*** (if not local to KC) will be due once agreement is finalized. This contract will include timeframe and availability of all products being ordered. If there are products that aren't quickly available within the agreed timeframe, GBC promises to find a good substitute at no added costs or the original deposited amount will be refunded.

ONCE ORDER IS PLACED:

- Customized+engraved board orders can typically be fulfilled in 2 weeks.
- Non-customized board orders can typically be fulfilled within 4 to 5 business days.

If items are being shipped to you, a tracking number will be emailed immediatly after your order leaves the shop.

CONDITIONING OF ITEMS:

We can oil your boards with our inhouse, food-safe conditioner for \$.50/board.

* All cutting boards are shipped natural and unfinished unless specified otherwise. We also sell our conditioner in bulk for inhouse maintenence. **Ask Tim about our consulting services.**

FULFILLMENT SERVICES

BRANDING IS KEY FOR ANY BUSINESS

Unlock the power of personalization with our exquisite engraved wood products, leaving an indelible mark that resonates. Whether it's recognizing your esteemed employees or expressing gratitude to valued customers, our superior wood creations exude elegance and timeless appeal. As your trusted KC resource, we provide comprehensive engraving services, ensuring precise customization for resorts, restaurants, stores, and vineyards.

Please note that pricing for engraving services may vary based on factors such as the quantity of items to be engraved and the size of the desired engraving. A minimum fee of \$2 per item applies for engraving and is not included in the catalog prices listed below. Our dedicated team will work closely with you to create a design that perfectly captures your vision. From delicate logos to intricate artwork, we bring your ideas to life on our stunning wood products. Experience the transformative power of personalized engraving and elevate your brand's presence with our exceptional offerings.

LASER ENGRAVING SERVICES

PRIVATE LABEL

We offer a variety of private label services tailored to your requirements. Please reach out to timgauntt@GBCKC.com for more information on these services.

SPECIFICATIONS FOR LOGO:

- Accepted formats: .svg, Illustrator file .ai (recommended), .jpg, .png, or .pdf.
- File size: max 2MB
- If any additional art work is necessary, an extra fee will be charged.
- (Photo engraving, logo modifications etc.)

For larger laser engraving orders, email us at Contact@GBCKC.com and pricing will be provided in one to two business days.

ORDER FORM

To place an order, please reach out to timgauntt@GBCKC.com with a picture of this order form filled out. For general questions about the product variations or laser engraving, feel free to call Tim at (785) 317-5807 or email us at Contact@GBCKC.com and we'll provide assistance within one to two business days.

FORM (Step 1)

	Name	Moc	lel	Quantity	Price		Total		
Example*	PRS-01	2021c		10	\$13.50		\$135		
INFORMATION (Step 2)			DELIVERY (Step 3)		PAYMENT (Step 4)				
Name:				cal drop off 🔲 Ship	oping (cost)				
Business:				cal pick up		Che	eck 🗌 Web Invoice		
Phone: ()			SUBMIT (Step 5)						
Email:			Scan or take photo of form and send to Tim Gauntt - timgauntt@GBCKC.com						

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DISPLAY + CHARCUTERIE + CUTTING BOARDS

LEA-07

Our larger serving boards, boasting even more distinctiveness, showcase unique character and natural contours. Crafted from premium wood, live–edge sides shape without bark. Optional beeswax and mineral oil finish available. Elevate decor or hospitality service with these sophisticated, functional boards. Find more information about this producton page 10.



PRS-07

These models are a step up from the regular rectangular boards in that the sides are curvy and not a straight cut off. This adds to the elegance of the board and engraving possibilities make this a charming choice for corporate gifting, wedding favors and promotional products. Simple and yet remarkably eye-catching.



9" x12"

PRS-08

Product may vary slightly based on availability. Elevate your kitchen with this large, attractive walnut cutting board featuring stylish curvy sides. Its unique design adds elegance and charm, perfect for engravings. Versatile and popular as wedding favors and corporate gifts, it's an all-around excellent choice.



10.5" x16"

PRS-09

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Introducing our smallest option among the three, this rectangular solid walnut cutting board showcases a perfect blend of functionality and sophistication. Designed with a built-in juice grove and meticulously engraved handle, it exudes a premium feel suitable for demanding restaurant environments. Elevate your culinary presentation with this precisioncrafted board.



PRS-10

Introducing our exquisite rectangular solid walnut cutting board, a perfect blend of functionality and sophistication. With a built-in juice grove and a meticulously engraved handle, this board exudes a premium feel, making it an exceptional choice for both home and restaurant use. Elevate your culinary experience with this elegant serving companion.



\$23.23

Model: 1017m

PRS-11

The largest version among the three, again, this cutting board exemplifies the pinnacle of functionality and sophistication. Its generous size accommodates the demands of professional culinary settings, while the built-in juice grove and engraved handle amplify its premium appeal. Elevate your culinary presentation with this beautifully crafted board, designed to exceed the highest standards of excellence.



PRS-12

Versatile and practical, this serving tray features handle cut-outs and finds multiple uses. From a large cutting board to a convenient bath tray, it offers functionality and convenience. With its popularity for gifting and promotions, it's a sought-after choice in the industry.

> **2017c** \$21.87



23" x7.5"

LIVE EDGE BOARDS

Discover our high-quality artisan cutting and serving boards, available in bulk quantities. The live edge design captures the essence and spirit of the wood, offering a unique and rugged elegance. Embrace the one-of-a-kind charm with these exceptional boards. **Our artisanal cutting/serving boards, crafted from solid hardwood, may display natural splits, cracks, warping, and slight cupping, adding rustic charm and individuality. These variations are not defects but inherent characteristics, showcasing the uniqueness of each board. Width variances up to 4 inches are due to the distinct nature and size differences of every tree, offering endless possibilities.**



7-10" x16"

LEA-04

Introducing our live edge Birch serving board with finger grip, a stunning addition to your kitchen or dining experience. Handcrafted from premium yellow birch, this board showcases the natural beauty of the wood with its live edge design. With dimensions measuring 7-10" X 16" X ¾", it provides ample space for presenting your culinary creations. The built-in finger grip ensures ease of handling and adds a touch of functionality. Elevate your serving game with this exquisite, one-ofa-kind serving board, perfect for both everyday use and special occasions.



different from one board to the next. Natural contours of the tree provide unique shapes along the live-edge sides. These are the kind of boards that function well as décor or used as serving platters in the hospitality industry.

LEA-06

Embrace the distinctiveness of our serving boards, each with its own unique character. Crafted from premium wood, the live-edge sides showcase the natural contours of the tree, carefully shaped without bark. Upon request and additional fee, these can be finished with beeswax and mineral oil conditioner, these boards effortlessly blend functionality with aesthetics. Whether used as décor or as elegant serving platters in the hospitality industry, they add a touch of sophistication to any setting.





LEA-07

Our larger serving boards, boasting even more distinctiveness, showcase unique character and natural contours. Crafted from premium wood, live-edge sides shape without bark. Optional beeswax and mineral oil finish available. Elevate decor or hospitality service with these sophisticated, functional boards.

INCH THICK CUTTING BOARDS

Introducing our exceptional hardwood cutting board, designed to be both practical and stylish. This versatile board comes in two sizes to cater to your specific needs. The larger rectangular version, boasting an inch-thick profile, offers a generous surface area for effortless cutting and elegant serving. Equipped with a thoughtfully integrated juice groove, it prevents messy spills and facilitates easy cleanup, ensuring a seamless cooking experience.

Crafted from the finest maple, walnut, or cherry wood, these cutting boards showcases the natural beauty and rich tones of each distinctive grain. Whether used as a functional work surface or an elegant serving platter, this board effortlessly combines practicality with sophistication.

The option for customization adds a personal touch, allowing you to engrave names, logos, or special messages, making it a truly unique and cherished gift. Experience the perfect blend of functionality, aesthetics, and craftsmanship with our exceptional hardwood cutting board. Elevate your culinary endeavors and delight your guests with this exquisite piece that embodies the art of cooking and entertaining.



TCB-02 Size: 12"-12"

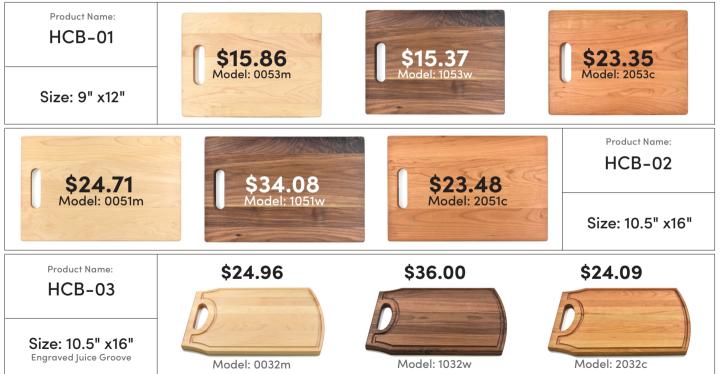






HANDLED CUTTING BOARDS

Introducing our collection of sturdy hardwood cutting boards available in maple, walnut, and cherry. Crafted from high-quality North American wood, these premium boards exhibit natural beauty that lasts. Combining the functionality of a chopping block and the convenience of a serving tray, the handle ensures easy transportation and efficient storage. With the option for custom engravings, they make exceptional wedding gifts, stunning corporate gifts, and contemporary promotional products. The unique shape, complemented by a juice groove and handle, enhances efficiency in cleaning, storing, and transporting. **Elevate brand awareness with these extraordinary boards, leaving a lasting impression in the kitchen and beyond**.





\$38.79 Model: 1065w PAD-04 The dimensions with the handle make it areat for serving a baquette but it's not limited to that! Cheese, charcuteries and the like are all presented beautifully on this board. With a hole in the handle it can contributes function as well as being a decorative piece. Engravings show amazinaly on these boards allowing for amazing brand recognition. 0049m 1049w \$19.29 \$18.07 \$29.38 Model: 2049c 17" 8"

2065c

\$21.02







BUTCHER BLOCKS



FEB-01

Size: 10"-15"

Elevate your game with our 16" x 18" end grain board. This heavy, **1**³/₄ inch thick masterpiece exudes luxury and is perfect for high-end restaurants, over the top presentation for BBQ, or as a memorable corporate gift.

\$76.98 Model: 1001w Size: 14"-18" **1** ¼" \$45.61 Model: 2001c

\$46.31 Model: 0001m





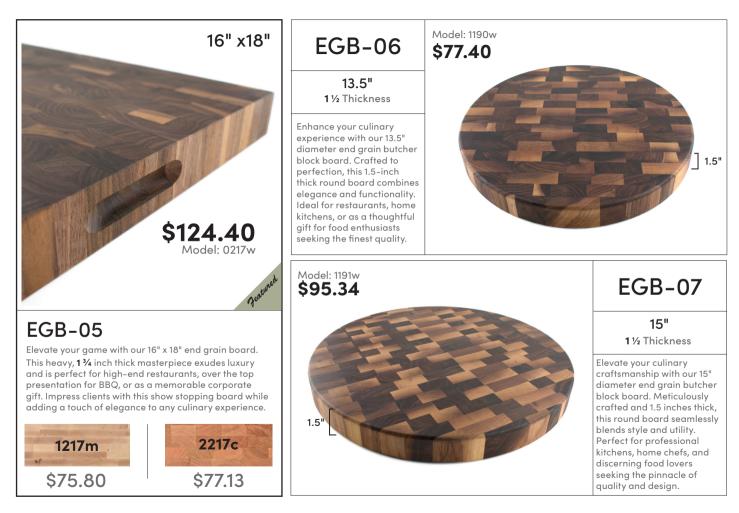
FEB-02

\$67.70 Model: 1081w

Immerse yourself in the timeless elegance of our 14" x 18" solid walnut butcher block. Meticulously crafted with a generous 1¹/₄-inch thickness and thoughtfully designed with a juice groove, this board is a reliable choice for the demanding hospitality industry. Its exceptional durability, exquisite aesthetics, and functional features make it a perfect companion for serving in restaurants, ensuring a memorable dining experience for your patrons. Elevate your establishment with this exquisite addition to your culinary presentation.







WOOD CONDITIONER



THE IMPORTANCE OF CONDITIONER

Food-safe wood conditioner is a must-have for the maintenance and longevity of your wooden items. Our conditioners offer unparalleled benefits in preserving the natural beauty and integrity of your wooden utensils, cutting boards, serving trays, and more. Here's six reasons why our food-safe wood conditioner is of utmost importance:

1. Ensures Food Safety: Our wood conditioner is specifically formulated to meet the highest food safety standards. It creates a protective barrier on the surface of the wood, helping to prevent potential contaminants from penetrating the grain and ensuring that your food remains safe and hygienic.

2. Maintains Wood Durability: Wood is a natural material susceptible to moisture absorption, warping, and cracking. Our conditioner acts as a sealant, preventing moisture from seeping into the wood fibers and reducing the risk of damage. By maintaining the structural integrity of your wooden products, it helps extend their lifespan.

3. Enhances Natural Beauty: Wooden products add a touch of elegance and warmth to any culinary or gifting experience. Our food-safe wood conditioner not only protects but also enhances the natural beauty of the wood. It enriches the grain, deepens the color, and imparts a lustrous finish, leaving your wooden items looking stunning and inviting.

4. Easy Application: Applying our food-safe wood conditioner is a breeze. Simply wipe it onto the surface of your wooden products using a soft cloth or sponge, allowing the conditioner to penetrate the wood. The non-toxic formula is safe to use and leaves behind no harmful residue, ensuring the utmost convenience and peace of mind.

5. Versatile Protection: Our conditioner is suitable for various types of wood commonly used in food-related applications, including maple, bamboo, cherry, walnut, and many others. Whether you have cutting boards, salad bowls, or wooden spoons, our product offers comprehensive protection for all your wooden culinary essentials.

6. Sustainable Choice: We understand the importance of sustainability in today's world. Our food-safe wood conditioner is made from environmentally friendly ingredients, ensuring that your conscious choice extends not only to the products you use but also to their maintenance. By opting for our conditioner, you contribute to a greener and more responsible approach to caring for your wooden items.

In summary, our food-safe wood conditioner is an indispensable tool for maintaining the beauty, durability, and safety of your wooden products. With its ability to protect against moisture, enhance aesthetics, and promote longevity, it is the perfect companion for restaurants and retailers looking to showcase their commitment to quality and sustainability. Trust our conditioner to keep your wooden items in prime condition, ensuring an enjoyable and safe experience for both you and your customers.

RICHLITE ECO-FRIENDLY PAPER COMPOSITE CUTTING BOARDS

All of these boards are made from paper composite panels. Made from recycled materials, making them eco-friendly. They are **dishwasher safe and heat resistant up** to 350°F. Engravings on these boards look incredibly clear and will last through the toughest washes. Extremely durable to knife scratches and can be sanded if need be. These boards are robust and anything but fragile. Putting these through the dishwasher will not damage the board making them very useful in the restaurant industry. The engravings come out incredibly well on these boards further adding to their value in the hospitality industry and for branding purposes.

We can also custom manufacture these Richlite Dishwasher safe cutting boards to your exact specifications. The Richlite Black Diamond and Natural color cutting boards are certified USDA, FDA and NSF, as well as from the Department of Agriculture Canada. These eco-friendly paper composite cutting boards are also available in other colors upon request.







Heat Resistant up to 350°

These are 100% Eco-friendly, made from Paper Composite Panels.



Made in the USA











PIZ-01

Experience the ultimate pizza-making companion with our solid maple pizza peel cutting board. Measuring 13 ½" x 18 ½" with a convenient 6-inch handle, this board provides ample space for effortlessly sliding pizzas in and out of the oven. Crafted with quality and precision, it's a must-have for pizza enthusiasts and professional kitchens alike.

Pizza Peels

Whether you make your pizza in a home kitchen or vour verv own pizza joint, a pizza peel (otherwise known as a pizza paddle) is a staple to making areat pizza. Wood is the ideal material for preventing raw pizza dough from sticking to the pan, which is necessary for putting a raw pizza into the oven without upsetting the toppings. The reason why it does not stick as much to the peel is because wood has a more uneven face that allows a better flow of air underneath the pizza. Another added benefit is found with our longer handled peel. A longer handle assists in not hurting your fingers while removing the pizza from the oven, you may cut and serve your pizza right from the peel, leaving your knife or pizza wheel in perfect condition

Embrace the advantages of wooden peels and enjoy cost savings without compromising on quality or performance.

S24.96

Model: BPP2

1/4" Thickness

13 1/2"



36"

\$17.08 Model: 05N4m **MNU-01**



Introducing our solid menu board with a sleek nickel clip. Measuring 9" x 15" and 1/4" thick, this menu holder is the perfect addition to any restaurant. Display your menus with elegance and ease, allowing for quick updates and a polished presentation.



MNU-02

Introducing our solid menu board designed with functionality in mind. This 9" x 15" and 1/4" thick board features two latex-free rubber bands. ensuring secure menu placement without damaging the paper. Perfect for restaurants seeking a practical and versatile menu holder that combines convenience and professionalism.

05B4m	15B4w
\$17.82	\$30.33





FLI-02

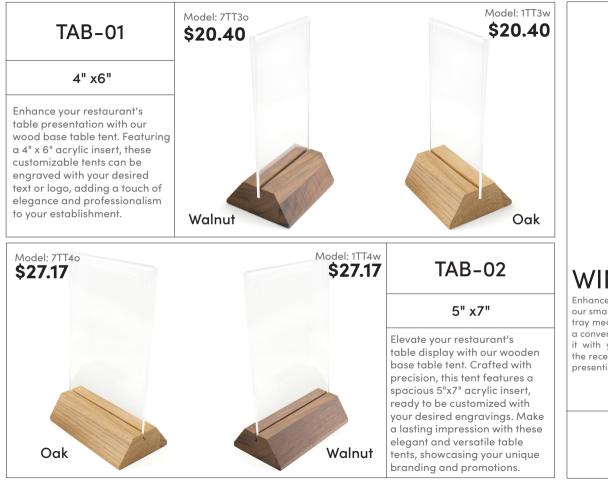
Discover the charm of our cherry wood flight board paddle with four holes, measuring 20" x 5" x ³/₄". Ideal for serving samplers and flights with style and elegance. The glass opening size can be adjusted to fit your beer glasses.

FLI-03

Experience the allure of our cherry wood flight board paddle with five holes, measuring 24" x 5" x ³/₄". Perfect for presenting samplers and flights with sophistication and flair. We offer custom engraved flight boards, brand them with your bar or restaurant's logo and take a look at our various designs. The glass opening size can be adjusted to fit your beer glasses.







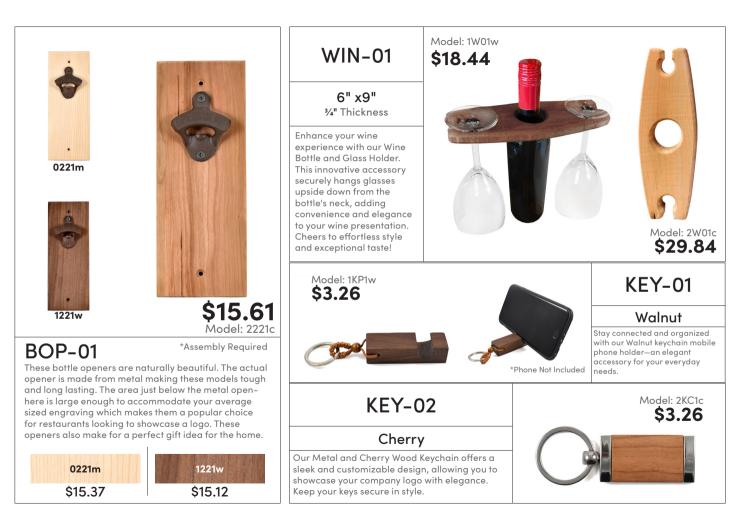
WIN-02

Enhance your winery experience with our small serving tray. This finely crafted tray measures $6^n \times 9^n \times 3^{3/n}$ and features a convenient wine glass holder. Engrave it with your custom design and enjoy the recessed area, perfect for elegantly presenting cheese and crackers.



WOOD PRODUCTS





COASTER SETS

Introducing our exquisite coaster sets, available in three models. Each model boasts four variations crafted from high-quality Maple, Walnut, Cherry, and Mahogany woods, ensuring a touch of elegance to any space. With a **minimum purchase of eight sets**, our coasters offer the perfect opportunity to elevate your brand or company. Engrave your logo or custom phrase on each coaster for an additional fee of \$12 per set. This fee includes dedicated consulting time to assist you during the design phase, ensuring your vision comes to life flawlessly.





16" x18"

\$124.40

Model: 0217w

BBQ EXCELLENCE

When supplying the KC area with BBQ products, we understand the passion and dedication that goes into creating exceptional BBQ. As a local business in the heart of the Kansas City area, we share the same love for BBQ that our clients do. When you choose us as your trusted supplier for some of these BBQ essentials, you can expect nothing but the best. What sets us apart is our unwavering commitment to our clients. We understand the importance of personalized service and the unique needs of each BBQ enthusiast. That's why we go the extra mile to provide expert advice, guidance, and support to ensure you have the right tools for your BBQ endeavors.



EGB-05

Elevate your game with our 16" x 18" end grain board. This heavy, **1** ¼ inch thick masterpiece exudes luxury and is perfect for high-end restaurants, over the top presentation for BBQ, or as a memorable corporate gift. Impress clients with this show stopping board while adding a touch of elegance to any culinary experience.



GRILLING PLANKS

GAUNTT BOARD COMPANY LLC SUMMER - WINTER 2023 www.GBCKC.com

All prices include the fees for a customized logo engraved into each plank. Wholesale rules still apply to these planks and there is a required minimum of 5 packs of 4 in order to purchase. If ordering over 20 packs, a consultation is needed to determine lead time.

Pack Size + Amount		4 Pack	8 Pack	
Mini 6½" x3½" ¼" Thickness	Maple -	- COMING SOON	COMING SOON	
	Cedar -	- \$8.64	\$16.28	
Small 8" x5¼" ¼" Thickness	Maple -	- \$17.36	\$33.72	
	Cedar -	- \$10.00	\$19.00	
Medium 12" x5¼" ¼" Thickness	Maple -	- \$25.36	\$49.72	
	Cedar -	- \$16.64	\$32.28	
Large 12" x7¼" %"Thickness	Maple -	- COMING SOON	COMING SOON	
	Cedar -	- \$18.00	\$35.00	

Top 5 reasons grilling planks are a MUST for you and who ever you're gifting: 1) Flavor Enhancement: Grilling planks infuse your food with unique smoky flavors, enhancing taste and aroma.

2) **Moisture Retention:** Planks help retain moisture in the food, keeping it juicy and tender throughout grilling.

3) Natural Cooking Surface: The natural wood surface of grilling planks provides a gentle and even heat distribution.

4) **Versatility:** Grilling planks are suitable for a variety of foods, including fish, poultry, vegetables, and even desserts.

5) Wood Type Influence: Different wood types, such as cedar and maple contribute distinct flavors to the food. Cedar adds a sweet and smoky taste, while maple provides a subtle sweetness, and oak imparts a robust flavor.

By selecting the right wood type for your grilling plank, you can customize the flavor profile of your grilled creations, adding depth and richness to your favorite dishes.

Here's a step-by-step guide on how to use a grilling plank:

1) Soak the Plank: Before grilling, soak the plank in water or another liquid (such as wine, juice, or beer) for at least 1-2 hours. This prevents the plank from catching fire during cooking.*

2) Preheat the Grill: Preheat your grill to medium-high heat. Make sure to have both direct and indirect heat zones.

3) Place the Plank on the Grill: Once soaked, place the grilling plank directly on the grill grates over the direct heat zone. Close the grill lid and let the plank heat up for a few minutes until it begins to release aromatic smoke.

4) Flip the Plank: Carefully flip the plank over so that the heated side is now facing up.
5) Arrange the Food: Place your desired food items directly onto the heated side of the plank. Arrange them in a single layer, leaving some space between each item.
6) Grill with Indirect Heat: Move the plank with the food to the indirect heat zone of the grill. Close the lid and cook according to your recipe's recommended grilling time and temperature.

7) Monitor and Baste: Keep an eye on the food as it cooks. Occasionally baste the food with marinades, sauces, or oils to enhance flavor and prevent drying.
8) Check for Doneness: Use a meat thermometer or check the food's internal temperature to ensure it reaches the recommended safe temperature.

9) Serve and Enjoy: Once the food is finished, remove the plank from the grill. Serve the food directly on the plank for an appealing presentation and enhanced flavor.

*Remember to exercise caution when handling the hot plank and use grilling gloves or tongs to ensure safety. Complete all of these steps at your own risk and have adiquite fire protection and exstinguishing materials at the ready incase of emergency